

When Nature has delivered it (the peach) to us in its perfection, we forget all the lesser fruits; and if not found by the river of life, an earth born spirit might be forgiven for missing it.-O. W. Holmes.

BREAKFAST. Peaches and Pear Salad. Cereal. Broiled Tomatoes.

Creamed Potatoes.

DINNER. Canteloupe. Filet de Bass with Rice. Boiled Potatoes with Cream and Parsley Sauce. Egg Plant, Breaded. Cucumber and Green Peppers, with French Dressing. Peach Ice Cream. Delicate Cake.

> Chicken Salad. Saratoga Chips. Cream Cheese, with Peppers Iced Baked Apples, with Cream. Gingerbread,

Around the roseate, misty bloom and of tradition and romance than is vouchsafed to any other fruit-bearing tree. A native of China and Persia-Persico-from to top the glass in which the sherbet is whence its name is derived, ancient su- served. perstition and tradition have combined to cover its delicate verdure and tinted blossoms with a halo of romance and mysticism. In the earliest Chinese writings,

the peach and its
"Blessom clouding all the tree, With its crimson 'broidery." seems to have taken the place of the tree of knowledge mentioned in the Bible or the golden apple of Hesperides of Grecian mythology, with this difference, that the tree, according to Chinese tradition, grew in the most remote period on a mountain

where it was guarded by a host of demons and its fruit produced death. companied it, for Pliny ventures the sup-position that the King of Persia purposely sent them to Egypt to poison the Egyptians, with whom he was at war. As the peach belongs to the same family as the almond, certain varieties of which contain a large

The peach was cultivated in Britain as early as 1550 and accompanied the early settlers to this country in 1680. So kindly has it taken to the soil and climatic conditions here that now there is no country in the world where it is grown in such

origin, but the larger number have origi-France the tree is usually trained upon whitewashed walls, and it is only in this country and China that it thrives best in

A ripe, fresh peach, peeled and eaten out of hand can scarcely be improved upon and HEMSTITCHING IS NOT USED ON is permitted even young children. The skin should never be eaten.

Peach desserts are among the most de licious in all the range of cookery. Peaches and Cream.—Where peaches are o be sliced and served with cream they Beauties of Doilies and Centerpieces should not be peeled until shortly before serving on account of the fruit turning dark from exposure to the air. Sugar should never be put on them in the dish, as standing in squar takes away the delicate flavor of the fruit. If it is necessary glass dessert dish cover. Serve set in a larger dessert dish of the same shape, filling the intervening space with cracked ice for a border. Another pretty way to serve them is to peel large, ripe, rich peaches, cut a small slice from one side, so that it will stand upright, cut a section from the other just large enough to remove the pit, with a small sharp knife, then fill the cavity with whipped and sweetened cream, making a cone of the same on top of each Serve ice cold. Do not peel long

before serving.

Baked Peaches.—These not only make a fine dessert, but are an excellent relish to go with a roast or fowl. Peel by pouring hot water over the fruit, then rubbing off the skin. Do not pit, but stick a couple of cloves in each peach. Put in a baking pan, sift sugar over them and dot with bits of butter. Bake in a moderate oven, putting little water in the pan to prevent their

Shortcake.-To one quart of sifted flour add by thorough sifting three or four times over three teaspoonfuls of baking powder, a half teaspoonful of salt and two teaspoonfuls of sugar. Into this mixture rub lightly with the tips of the fingers two tablespoonfuls of butter and add sufficient sweet milk or water to make dough just stiff enough to be able to stir it with a spoon. Bake in two tins in a quick oven. When done spread both cakes evenly with the best of butter, and over the lower half put a layer of ripe peaches sliced rather Sprinkle thickly with sugar, cover the other cake, dust the top with powdered sugar and serve with plenty of cream. If preferred, this same batter may be baked in biscuit form, each one split, buttered and filled with peaches. The bis-

cuit should be of good size. Favorite Peach Pudding. - Put whole peeled peaches in the bottom of a buttered pudding dish and pour over them a batter made of one cup sugar, one cup milk, one egg, two tablespoonfuls of melted butter, two teaspoonfuls of baking powder and flour to make a drop batter. Spread over the peaches and bake a dark rich brown. Turn from the dish with peaches on top,

and serve with cream or sweet sauce. German Peach Cake - Make a rich baking powder dough and roll in sheets about half an inch thick, to fit a long biscuit tin-Brush the top with butter and cover with slices of peaches arranged in symmetrical over-lapping rows or halved peaches rounded side up. Sprinkle generously with sugar, cover with another tin of the same size, so that the fruit will cook, but not be reduced to a pulp, and bake from twenty to thirty minutes. This is an excellent substitute for

Peach Cobbler.-This good old southern dish should be baked in an earthenware pudding dish, at least three and a half inches deep. It is made without a bottom crust, but simply lined at sides and top with the flakiest of pastry. Having but-tered and lined your dish on the sides, peel enough ripe and juicy peaches to fill the dish. Tear the fruit open instead of cutting and leave enough of the pits in to impart flavor. Sweeten the peaches abundantly, then cover with a rich layer of crust, sealing down so that no juice will escape, and bake in a hot oven about three-quarters of an hour. If there is danger of its browning too rapidly cover with paper. When nearly done draw to the oven door and dredge with powdered sugar. Push back for a few moments longer to glaze. A real old-fashioned cook is a stickler for a few spoonfuls of brandy poured over the peaches before the top crust is put on, but the majority of folks, especially where there are children in the family, find it quite delectable enough without any "spirituous" addi-

Sponge Cake With Peaches and Cream .-Bake a thin sponge cake in a long biscuit tin, and while still warm, or at least fresh, cover with a layer of fresh-cut peaches. Sprinkle with sugar and crown with whip-

Peach Rice Balls.-Peaches always fraternize admirably with rice, and many are the delicate desserts made with them in combination. To make the balls, spread warm, boiled rice, half an inch thick, on a floured molding board, and cut in pieces just large enough to wrap around a peach. Have ready some fresh ripe peaches, peeled, halved and stoned; put two halves together and wrap the rice blankets around them. Press into shape with the hands, roll in flour and wrap each ball in a cloth that has been buttered and floured. The carefully in shape, arrange on a perforated tin in the bottom of a kettle, cover with boil-

with a few peach kernels thrown in for fiavor. Let the peaches cook five minutes from the time they begin to boil, as they should not be cooked long enough to lose their shape. When ready to serve turn the circular mold of rice onto a low crystal platter, surround it by the hot peaches and pour the rich juice, which serves as a dressing, around them. When the peaches are not in season the same dessert may be prepared with preserved fruit

Peach Ice Cream.—Put into a double boiler a pint and a half of milk. When at the boiling point stir in a cup of sugar and a tablespoonful of arrow root dissolved in a little cold milk. Take from the fire and set away to cool. When thoroughly cold add a pint of cream, stir in a quart of peaches that have been peeled and sliced thin, and freeze. To produce a smooth, velvety cream crush the ice fine, use plenty of rock salt and turn the crank slowly and evenly It will not require more than twenty min-

Peach Puree .- This is used frequently as the first course in a summer luncheon. Press ripe sweet peaches that have been peeled through a sieve, measure, and to each pint allow one pint of water, half a tablespoonful of bitter almond and the juice of a lemon. Bring to the boiling point, add a teaspoonful of arrow root moistened in a half cup cold water. Stir until the mix-ture boils again and set aside to cool. When ready to serve pour in sherbet glasses, stand in small bowls packed with cracked

ce, and send to the table. Peach Sherbet.—Peel and press through a sieve enough luscious peaches to make a quart of pulp. Add one cup orange juice, and a half of sugar. Soften an ounce of acter to some engraved stone worn in a gelatine in a little cold water, then dissolve in boiling water, add to the fruit juice and

pulp and freeze.
St. Helena Fruit Sherbet for an Invalid. Around the roseate, misty bloom and sun-kissed fruit of the peach hangs more of tradition and romance than is youch-

> Plum and Peach Salad .- For this purpose Plum and Peach Salad.—For this purpose use the large egg plums if possible, and allow a half dozen peaches to a dozen plums. Pare both fruits, arrange in a glass dish in alternate layers, sprinkling powered sugar between. Stand on ice twenty minutes before serving. Pears and peaches are used in the same way for breakfast or luncheon, using whipped cream

and sugar between the layers.

Open Peach Pie.—Line a rather deep pie plate with a layer of good crust, made in the proportion of one-half cup shortening to one cup pastry flour, a salt spoon of salt and a third or less of a cup of ice water. The peach was carried from Persia to Italy by the Romans in the time of the Emperor Claudius and certain suggestions of its poisonous properties seem to have accompanied it, for Pliny ventures the accompanied it, for Pliny ventures the second at third or less of a cup of ice water. Bake the curst as for a lemon pie. Fill with fresh peaches, sweetened, and cover thickly with whipped sweetened cream. Some good cooks advise the addition of a little apple marmalade to the peaches, holding that the combination of flavors is

socially pleasing.
Covered Peach Pie.-Line the pie plate with good paste, cover the bottom with a layer of apple marmalade or strained apple amount of prussic acid, it may be that the mischief-making properties of the almond were ignorantly transferred to its innocent relative. a twist of paste to surround the edge, rolling so that it will puff up and be light in the baking; brush the crust over with the white of an egg, and bake about three-quarters of an hour in an oven hot at first, but gradually cooling. When done dredge with powered sugar, set back a moment to glaze quantities and no other place where it is and serve slightly warm with whipped within reach of the poorer classes.

Suggestions for putting up peaches in various ways will come later.

PLAIN TABLECLOTHS.

Done in Japanese Embroidery.

Never was such an array of beautiful table linens spread out to the prospective purchaser as that from which the fall bride may choose. It is simply bewildering in its leveliness. Even matrons whose dower chests have long been filled are unable to resist the charms of the new linens and combinations of lace and hand embroidery which are being offered among

trousseau linen outfits for table use. Plain tablecloths and napkins are made up very simply with ordinary or overhand hemming. Hemstitching of any kind suggests bed room linen, and is not in favor for the finer weaves. A single large letter in old English script marks the napkins, and one corner of the tablecloth. One of the latest fancies is to have the initial or monogram directly in the center of the

Among the more elaborate linens a damask cloth for the dinner hour shows a rich satin finish, with immense flower designs standing out in dull relief. All patterns this fall are large. Very stunning is a single orchid design scattered carelessly over the entire cloth. Another lovely de-sign shows autumn leaves on the central portion of the cloth, while graceful sheaves of wheat form a wide border.

Coverings for circular tables have a cen-tral pattern which is the shape and size of the table top, and a circular border of the same design falls over the edges.

The regulation tablecloth, however, plays little part these days in the dressing of the festive board, except on formal occa-sions. Breakfast and luncheon cloths, centerpieces and dollies are much more convenient for ordinary use. They are also less troublesome to launder.

Breakfast Cloths.

For breakfast cloths white or natural colored linen is edged with blue, pink or yellow borders. Small hemstitched napkins match these in color and design. With colored linens, hemstitching is preferred to fringed edges. Nouveau art patterns are being employed extensively for the colored borders, such as conventionalized buttercups, poppies, etc. On more expensive cloths enormous roses or fleur de lls, mag-nificently shaded, outline the table top or

form an artistic cluster in the center. In the realm of handwork on doilies and centerpieces Irish embroidery is the most serviceable and best able to withstand hard usage. This is simply a fine satin stitch which stands out very decidedly from the linen. Medium-sized round doilles, with centerpiece to match, have delicately scal-loped and buttonholed edges, inside of which are narrow borders of marguerites, shamrocks or similar minute designs.

Doily sets of Japanese and Chinese embroidery on Japanese grass linen are enjoying a tremendous vogue. Chrysanthe-mums or carnations, done both in white and dark blue mercerized cotton, decorate the sheer linen. One very striking set shows sapphire blue dragons in a network \$10 a dozen.

A Season's Fad.

A fad of the season is a long, narrow centerpiece covering the middle of the table from end to end, with smallest size doilles for protecting the polished table at each end. Most exquisite is a centerpiece of this description bordered with two narrow garlands of English eyelet work, intercepted by a band of fine renaissance lace. A narrow edging of renaissance lace finishes the embroidery, and each of the cor-ners is inset with a square of the hand-

made lace. The newest centerpieces show very little renaissance lace, except as in the example just mentioned, in connection with hand embroidery. If a doily or table scarf has border of renaissance lace, padded flower designs in colored silks are embroidered on the braid.

Filet lace for table covers and centerpieces has not lost a whit in popularity. An exceptionally handsome circular cen-terpiece has a wide border composed of alternate diamond-shaped pieces ace and the very finest eyelet work. Large table covers of heavy damask show an in-sertion of Cluny lace outlining the table top and the border, while motifs of filet lace decorate the center or corners of the

Subject of Jewel Amulets.

OCCULTISM REVIVED

ENGRAVERS OF PRECIOUS STONES ARE IN DEMAND.

Queer Stories Told of Dangers Averted by These Marvelous Charms-Santos Dumont's Experiences.

Special Correspondence of The Star.

PARIS, August 15, 1905. Parisians wear talismans and amulets. The fad has grown to such proportions that three persons out of five you meet attribute occult virtues of a curiously definite charring, or other out-of-the-way object, which

talismanic on being mystically engraved. Here, perhaps, one secret of the fad appears, because engraved stones have, in all epochs, been objects of delight to cultured persons. The engraving of medals and precious stones is one of the French four arts, and the cult has remained obscure Paris Said to Be Mad on the enough during the past quarter of a century to now burst out again. Another explanation is the extraordinary favor of the new art jewelry of fantastic design and wide range of colors. It eagerly uses all kinds of forgotten and little known precious stones, even of the second and third cate-gories, like the many kinds of agates, the cornelian, the moonstone, the amethyst, the garnet, the malechite, jade, chrysolite and even coral. Now these-or many of them-are the very stones to which the cabalists and ancients had attributed such mystic virtues. Most of them engrave

In the first place, note that the stones are regularly not engraved with their corresponding zodiacal signs; but if it is wished to combine in one stone the virtues of two the zodiacal sign of one of them is often engraved upon the other. The engraved characters here given date from immense antiquity. For example, when the tomb of Charlemagne was opened something like a half century ago at Aix-la-Chapelle there was found suspended to his reck a talisman composed of an emerald of great size, engraved with the image of a sparrow. But, for that matter, prehistoric man, of the Stone Age, wore talismans and knew some of the engraved signs, because among those found in the excavations of Sept-Fons, in France, was a disc of jade engraved with its proper bull head.

The sapphire, which should be engraved with the image of a ram, cures inflamma-Do you know what a chrysoprase is? The Princess of Bulgaria wears one, mounted round the stomach. A bear should be en-



MYSTIC RING COMBINATIONS.

formula of De Meroff, the swell Paris lithotechnician.

Note that it is a brand-new chrysoprase, not even one recut; and here we strike an fire. The emerald, engraved with the image essential quality in talismans in precious stones. They must be new, not to have come under any bad influence-such as having been worn by a sick person or one pursued persistently by bad luck. There is here a special kind of hoodoo, whose effects may last a long time.

Take a chrysoprase that passed successively into the possession of Marie Stuart,

Marie Antoinette and the Empress Eugenie. It had come originally from the Duchesse d'Etampes, who died suddenly in 1576 after a curious series of misfortunes. You know tourist who has patience to hunt for it.

The turquoise—to give another example—ought to be doubly beneficent to the czar; lent deaths, assassinations, shipwrecks, etc. and, in particular, it has always been considered the stone particularly indicated to the imperial family since the early days when they were only princes of Muscovy. Yet the dowager empress has persuaded Nicholas, at last, to throw into the depths of the wood behind Tsarkoeselo a turquoise of a superb and almost unknown blue, star-shaped instead of round, and set in pink diamonds. Two years ago it was presented to the czar by one of his Tartar khans, in whose family it had remained as a relic of the traitor Hlmelschetschi. Did some influence evil to the house of Russia sooner had it come into the czar's possession than his misfortunes began. surely be significant if the Imperial luck

should turn, now that he has dispossessed himself of it. I will now give you the example of a lucky precious stone tallssman—together graved with a man bearing a sword. with what the consider in Parls the escendination, which refers back to my sential requisite. It is a ring-of uncanny new art design, like all the others-worn for the past three years by the young Duchesse d'Uzes. She was born on an April 3. It is, therefore, a garnet circled by six little rubles, and is worn on the little finger of the left hand.

month, 3 plus 4 equals 7. The garnet signifies loyalty, love and charity, having the tendency—when it becomes a talisman—of According to hard-shell kabbalists, the

in platinum and gold according to the graved upon it. Water in which it has been dipped cures sterility in men.

The blood-jasper preserves from snake-bites. It is engraved with a snake's head.

of a sparrow, strengthens the sight. Those who wear it heavily mounted in gold often have prophetic dreams, while the agate, engraved with a dagger, guards generally from sudden perils.

The cornelian, bearing a man with a

scepter, stops hemorrhages and favors for-tune. Young Prince Murat never opened a bank at baccarat without he had on the first finger of his right hand a ring with a large engraved sardonyx in it. The design is an eagle; and the ring came to his famous ancestor from Napoleon—who firmly believed in these stone-talismans in general,

the atrocious series of mistortunes. You know the atrocious ill-luck that struck each of the three queens who wore it after her. The The sardonyx favors fortune generally, ex-Empress Eugenie long smiled at the superstition; but in these later days, when she passed through Paris in 1904, she presented the unlucky ring to the Museum of the Louvre, where it may be seen by any tourist who has patience to hunt for it the added virtue of preserving from gout. The alectorine is another of the new art stones, white, and as big as a bean. Probably you never saw one, though they are not expensive. The Marquis de Dion wears one in a ring, correctly engraved with a dle finger, between a sapphire and an emerald, it makes a strong combination to obtain and keep worldly goods, reconquer the favor of princes to those fallen into dis-grace and to sustain affection between the

Kabbalists' Beliefs. The young Duc de Guiche (son of the Duchesse de Grammont, just deceased at a very advanced age-she was a Rothschild) wears invariably a bizarre combination of three fantastically designed rings on the first, middle and third fingers of his right hand, viz: a sardonyx (engraved with its eagle), a topaz, engraved with a falcon and a piece of very rare blush-rose coral encombination, which refers back to mystical kabbalistic numbers corresponding to his names and birth dates, was made for him by his mother, the Rothschild heiress-heiress also to much queer old Jewish occult lore, dating-who knows?-from the days of Aaron. At any rate, it is a part of general knowledge that topaz engraved with its Remark, first, the cabalistic number 7. falcon procures sympathy for its wearer, Seven stones, birth the 3d day of the 4th while the coral with its man-bearing-a-



SANTOS DUMONT'S BRACELET.

drawing these qualities from others toward the wearer. Also it protects from death by fire. Combined with the ruby, it protects from all violent deaths except by water. To secure complete immunity two of the rubies should be replaced by two turquoises, but the effect would be so ungracious that the young duchess has hesi-

Now look how this particular talisman worked. Since wearing it the duchess has made nine free balloon ascensions in her own balloon from the grounds of the Paris Aero Club, has descended into a gold mine and a coal mine, has passed unhurt through two automobile accidents, one fire and a

runaway horse. A Jewel Calendar.

You understand, of course, you cannot simply order a garnet surrounded by rubies and count on the same kind of protection. Paris lithotechnicians make abstruse calculations for each particular case; but there are certain bases for such calculations that may be here given. For example, there are twelve basic precious stones which, from re mote antiquity have corresponded to the signs of the zodiac and the months of the year. One point of departure is-as was done for the young duchess-to combine in a mystical number stones of various specific virtues, one of which refers back to

ones corresponding to signs of the zodiac and months of the year, and, consequently, susceptible to numerical calculations. Parisians, rioting in new art jewelry, take in a far greater range. Many of the additional stones have traditional qualities, and some even have their proper images for engraving.

Have you ever seen a French old maid

when she has drowned her favorite cat's new batch of kittens tie a necklace of corks strung on a ribbon around the bereaved mother's neck to aid her to dry her milk? Every French child knows the tip. Well, in the same way the wearing of a necklace of crystals is known to increase the yield of milk of wet-nurses, while a diamond necklace cures barrenness in women—just as a necklace of amber cures sore eyes in chil-dren. The beryl, engraved with a frog, acts as a love talisman. Dip it in the drinking water of the person you desire to love you. On the other hand, the onyx, engraved with the head of a camel, procures frightful dreams, or coming misfortunes,

On what principle do they work? Not all the Parisians who wear them with such confidence are versed in occultism. The Kabbala—that Arabic and Jewish abyss of misty occultism—assimilated in-ert nature to living organic nature and

dence. Those who wear them show assurance and sangfroid in circumstances where without them they would be other-wise troubled and powerless. Henri Dumay, the playwright, was traveling last year in the mountains of Greece. The stage coach horses balked on the very edge of a precipice, and the party was saved only by the prompt act of a young Turk, who leaped from his seat, braced a wheel with a hig stone and then calmed a wheel with a big stone and then calmed the balking animalas on the verge of the abyss. "I have done no act of courage," he said, in reply to the thanks of everybody;

"I did not risk my life at all. I wear an amulet that protects me from accidents."

Santos-Dumont's Medal.

For that matter, take the practically

analogous case of Santos-Dumont and the

to the young Brazilian in the early days

of his airship experiments by the Com-

door to her villa.

The daughter of Dom Pedro said to San-

tos: "Wear this medal always on your person. It will protect you from acci-

With this she recounted to him some-

questions asked. Time passed. Then all

AUTOMOBILES AND GOOD ROADS.

Influence of the Horseless Wagon in

the Making of Highways.

The crowning glory of automobile touring, however, lies in the demand it has

created in all parts of the world where

motor cars are being used for pleasure or

business purposes for good roads. Here in

America the good roads movement within

recent years has become a question of na-

tional importance. With the exception of

a few states, notably New Jersey and Mas-

sachusetts, the subject of better roads was

the last thought that gave the legislators

the least particle of trouble. The Automobile Club of America in its younger days

expended a tremendous amount of argu-

mentative energy in endeavoring to con-

vince the lawmakers of New York that

money expended on good roads was a good

business investment. Their appeals brought out a few thousand dollars, somewhat

grudgingly given. Finally the generous

sum of \$100,000 was appropriated, and at

the forthcoming election a constitutional

amendment will be presented to the voters

for \$5,000,000 for ten years for the building

of improved wagon roads.

Agitation has been productive of similar

good results in other states. Gov. Dineen

of Illinois gave a marked illustration of

the growing demand for better roads in the west when, in his last message, he made a strong plea for the expenditure of more money and careful thought upon road

building. His statement that barely 2 per

traffic at all periods of the year was no exaggeration, and scores of other states could

show no higher average. Departments of highways have been established in Cali-

fornia, Idaho, Minnesota, Mississippi, Missouri, Oregon, Tennessee, North Carolina, Nebraska and in several of the eastern

Nebraska and in several of the eastern states in which the good roads movement has languished. Florida recently appro-priated \$500,000 for good roads, and it is confidently predicted that within a short

time there will not be a state in the Union that will not manifest a just pride in the

increasing mileage of its serviceable roads,

California's Forests

before the federal authorities had recog-

nized the importance of the work, and the

service that is now in full and useful ac-

tivity is actually a revival of the earlier

movement that was allowed to disappear.

The duties of the new service are onerous

amount of damage in the past.

From the Boston Transcript.

and this somewhat simplies the task of the

state authorities, who are, of course, con-

cerned only with the forests that are not

Passig of Ancient Boston Tollhouse.

For the paltry sum of \$25 the old toll-

ing its existence has held probably many

thousands of dollars, has been sold. The

house stood for more than a century at the

of an eyesore than a thing to be admired

as having been handed down by our fore

fathers.
The house had been in disuse since 1858

and from the appearance of it at the time

will be extended to its lumber wealth.

good all the year round.

From the Sacramento Union.

ent of the Illinois roads were suitable, for

providing that the state may

From Outing Magazine.

he must return it to her.

THE PLUM TREE.

EY DAVID GRAHAM PHILLIPS.

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An Hour of Emotion.

medal of St. Benedict. It was presented

two most important doubtful states. tesse d'Eu—just after he had fallen from on high into the Rothschild park, next door to her villa.

The daughter of Dom Pedro said to Sanpowereful. His state gave him 42,000 plu- case I have sown not starlight and moon-rality. Burbank carried his cwn state by shine, but seeds. rality, Burbank carried his own state by | 40,000

thing of the individual medal's history; how, for example, a Braganza prince in 1715 discovered and defeated a plot against his person two weeks after he By 1:30 the whole capital city knew that Burbank had won. And they flocked and had begun wearing it. And so on-many cases. Passing over centuries, she told how she had herself crossed the Atlantic swarmed out the road to his modest "re-treat," until perhaps 30,000 people were treat," until perhaps 20,000 people were shouting, blowing herns, singing, sending up rockets and Roman candles, burning red fire, lighting bonfires in and hear the grounds. I had come down from Fredonia to be in instant touch with Burbank and the whole national machine, should there arise at the last minute necessity for bell and swift action. When Burbank finally yielded to the me. eleven times in safety while wearing it; then how, once, on the little Lake of Enghien, near Paris, while visiting the Princesse Mathilde, the sailboat capsized, hear all but drowned her, with the result of a pneumonia. That day, by hazard, she had neglected to wear the medal!

I do not know whether Santos believed Burbank finally yielded to the moo and showed himself on his perch with us, his in it at the start; but after a dozen hair-breadth escapes in dirigible ballooning he immediate associates, about him, I for the first time unreservedly admired him. For came to respect the medal more and more. The Comtesse d'Eu did not present it to the man inside seemed at last to swell to the Senate three days before. When he him outright—it is a Braganza heirloom; she only bade him wear it; and some day until the presidential pose he had so long worn prematurely was filled to a perfect fit. And in what he said as well as in the way he said it there was an unexpected that I could bear had nows, he said: "Good-rich and I trank have formed a combination against you." Well, now you shall know why Santos has done so little dirigible ballooning during the past fifteen months. When he went to S. Louis the medal did not go

my grandparents, rose before me. And I recalled the pledge I had made there, in the boyish beginnings of my manhood and It was after midnight of election day before we knew the result, so close were the said I. comes just in time. We are now two most important doubtful states.

Scarborough had swept the rural disricts and the small towns. The state of the stat

The next morning I could not rise; it was less than 10,000—and in twenty-four years our majority there in presidential campaigns had never before been less than been drawing against my reserve vitality. Four times the doctors gave me up; once even Frances lost hope. When I was getting well she conlessed to me how she had warned God that He need never expect to hear from her again if her prayer for me

suspected that her threat was not unassociated with my recovery. Eight weeks out of louch with affairs, and they the crucial eight weeks of all my years of thought and action! At last the harvest, indeed; and I was reaping what I had sown In the second week of January I revolted

"How do you know?" said I, showing no

"I have made him President," I thought, "and it looks as if the Presidency had made him a man."

"I have made him Pres dent," I thought, and it looks as if the presidency had made him a man.

After he finished, Croffut spoke, and Senator Berwick of Illinois. Then rose a days after you fell sick. At first they few calls for me. They were drowned in a chorus of hoots, toots and hisses. Bur-had it on the slate to do me up, bank cast a quick glance of apprehension too. But—the day after Christmas—Burbank cast a quick glance of apprehension bank cast a quick glance of appreniason at me—again that hidden conviction of my vanity, this time shown in dread lest it should good me into hating him. I smiled began to think. It was on Christmas day should goad me into hating him. I smiled began to think. It was on Christmas day reassuringly at him-and I can say in all that Burbank telephoned for the first time honesty that the smile came from the tom of my heart. An hour later, as I bade him good night, I said:

"I believe the man and the opportunity have met, Mr. President. God bless you." In the matter of forest preservation California is once more in her rightful position of pioneer and the possessor of a forestry service with its fully-qualified officials and its rules and regulations for the proper carrying out of its objects. It seems that the state had a forestry bureau long ago, long before the federal authorities had recompleted.

the crowd hissing me wherever it recognized me. Woodruff looked first on one side, then on the other, muttering at them "The fools!" he said to me, with his abrupt, deed my power would have disintegrated cool laugh. "Just like them, isn't it? Cheerand responsible. The state forester, who ing the puppet, hissing its proprietor.

few days, must make public the forest Not for Burbank's position and opportunity. as in that hour of emotion they appeared laws, and he must cause the forestry notices even to us who knew politics from behind to be displayed wherever necessary. He must see to the safeguarding of the forests and secure the co-operation of the boards of supervisors to that end, and he must take whatever precautions are necessary take whatever precautions are necessary below the safeguarding price he had paid. I preferred my own position—if I paid. I preferred my own position-if I had bowed the knee, at least it was not against fires and for the regulation of camping parties and holiday makers, whose to men. As for hisses, I saw in them a carelessness is responsible for so large an certain instinctive tribute to my power The mob cheers its servant, hisses its The larger part of the California forest area is now included in the federal reserve, master. "Doc," said I, "do you want to go to the

Senate instead of Croffut?"

By the flames of the torches on either side I saw his amazement, "Me?" he exincluded. The state may now congratu- claimed. "Why, you forget I've got a late itself on the complete protection that past. "I do," said I, "and so does every one

else. All we know is that you've got a future. He drew in his breath hard and leaned back into the corner where the shadow hid him. At last he said, in a quiet, earn-est voice: "You've given me self-respect, house, one of the many relics of bygone senator. I can only say-I'll see that you

days in the city of Cambridge, which dur- never regret it." I was hissed roundly at the hotel en-trance, between cheers for Croffut and Berwick, and even for Woodruff. But I went to bed in the most cheerful, hopeful Cambridge end of the West Boston bridge, but during the past few years had been so adly in need of repairs that it was more of an eyesore than a thing to be admired of an eyesore than a thing to be admired by the beautiful the most cheerful, noperful, to be the most cheerful, noperful the most cheerful the most

XXVI. "Only an Old Joke."

On the train going home I was nearer to castle building than at any time since the way to be inaugurated. The people my boyhood castles collapsed under the rude blows of practical life. My paths have not always been straight

and from the appearance of it at the time of its demolition, one might readily believe that no repairs had been made upon it since that time. It is probable that, so great was the rejoicing when the West Boston bridge was made a "free" bridge, there was no place in the hearts of Cambridge citizens for sentiment, and none arose in the hearts of their descendants to prompt them to preserve the side leads. and open, said I to myself; like all others who have won in the conditions of this world of man still thrall to the brute I have had to use the code of the jungle. In climbing I have had to stoop, at times the tomb." to prompt them to preserve the old land-mark. The tollhouse was first used when the West Boston bridge, known as the "Great bridge," was completed in 1793. No person was allowed to pass over without first visiting the tollhouse to pay the pittance which was demanded of him. In to crawl. But now that I have reached the top I shall stand erect. I shall show that the sordidness of the struggle has has been buttered and floured. The carefully in shape, arrange on a perfortated tin in the bottom of a kettle, cover with bolling water and cook, closely covered, half and half, and a teaspoontial of salt. When the rice is done put into a sectored mater of one cup not unfitted me to use the victory. True, there are the many and heavy political debts I've had to contract in getting Bur-

surprise, and feeling none.
"Because"—he laughed—"I was in it.
At least, they thought so until they had let
me be safely elected. As nearly as I can

in nearly three weeks, inquiring about my condition. I remembered their telling me hew minute his questionings were. And I had thought his solicitude was proof of his friendship! Instead, he had been inquiring

were here to remind me."

I was too moved to venture a reply.

Woodruff and I drove to the hotel together

oid as human nature. Go on."

"Christmas day," he continued: "I didn't get to him until next morning. I can't fig-

died, my power would have disintegrated and Weedruff would have been of no use to them. When they were sure I was going to live, they had to have him because he might be able to assassinate me, certainly could so cripple me that I would—as they reasoned—be helpless under their assaults. But it wasn't necessary to tell Weedruff this, I thought.

"Well," said I, "and what happened?"
"Burbank gave me a dose of his great and gracious way-you ought to see the 'side' he puts on now!-and turned me over to Goodrich. He had been mighty careful not to give himself away any further than that, Then Goodrich talked to me for three solid hours, showing me it was my duty to the party as well as to myself to join him and Burbank in eliminating the one disturber of harmony-that meant you."

"And didn't they tell you they'd destroy you if you didn't?" "Oh, that of course," he answered indifferently.

Well, what did you do?" Played with 'em till I was elected. Then dropped Goodrich a line. You can go to I wrote. 'I travel only with men.

"Very imprudent," was my comment.
"Yes," he admitted. "but I had to do omething to get the dirt off my hands. 'So Eurbank has gone over to Goodrich!" I went on presently, as much to myself as

"I always knew he was one of those chaps you have to keep scared to keep straight," said Woodruff. "They think your politeness indicates fear and your friendship fright Besides, he's got a delusion that his popularity carried the west for him and that you and I did him only demans." that you and I did him only damage. Woodruff interrupted himself to laugh. " friend of mine," he resumed, "was on the train with Scarborough when he went east to the meeting of Congress last month. He tells me it was like a President-elect on turned out at every ross-roads, even be-yond the Alleghanies. And Burbank knows it. If he wasn't clean daft about himself he'd realize that if it hadn't been for youwell "I hate to say how badly he'd have get .ert. But then, if it hadn't been for

True enough. But what did it matter "He's going to get a horrible jolt before many months," Woodruff went on. "I can see you after him." "You forget. He's President." I answered.